

Lucas'

lunch menu

soups

cup | bowl

crab + corn chowder 7 | 11

soup of the day 7 | 11

salads

small | large

add chicken \$5 | add shrimp \$8

add salmon \$8 | add fresh catch \$9

caesar 8 | 10

chopped romaine, house baked croutons, parmesan cheese, caesar dressing

house salad 8 | 10

mixed greens, cucumber, roma tomatoes, parmesan, sunflower seeds, lemon vinaigrette

buffalo caprese 12

red vine ripe tomatoes, fresh mozzarella, fresh basil leaf, balsamic reduction, garlic oil, tomato confit

baby spinach very berry salad 12

fresh berries, candied pecans, gorgonzola cheese crumbles, raspberry vinaigrette

appetizers

shrimp cocktail 13

large peel and eat gulf shrimp, house-made cocktail, remoulade

pork nachos 14

house fried chips, pulled pork, creamy pepper jack cheese, cilantro, sour cream, diced tomato, scallions, fresh jalapeños, tangy bbq sauce, shredded lettuce

flatbreads

margherita 12

buffalo mozzarella, roasted tomatoes, fresh basil

garlic shrimp +

roasted bell pepper 14

pesto sauce, artichoke hearts, balsamic reduction

wild mushroom + olive 12

roasted wild mushrooms, kalamata olives, crumbled feta, arugula, basil vinaigrette

traditional pepperoni 12

marinara sauce, mozzarella cheese

buffalo chicken 12

chicken, red onion, bechamel, mozzarella and cheddar cheese blend, mild buffalo sauce

sides

cheese grits 4

fries 5

chips 4

chef vegetables 5

sandwiches

served with fries, chips or upgrade to a side salad for \$1

parmesan crusted grilled cheese 12

fresh mozzarella, sharp cheddar, avocado, roasted tomato on parmesan-crusted sourdough

market fresh fish sandwich 15

fried, grilled or blackened, lettuce, tomato, onion, key lime tartar sauce on a brioche bun

classic blt 12

applewood smoked bacon, tomatoes, mixed greens, feta, cream cheese, toasted sourdough

add fried green tomatoes \$1

pan seared burger 13

half pound angus beef, brioche bun, lettuce, tomato, tomato aioli

diane's chicken salad 11

grilled chicken, candied pecans, celery, onions, red grapes, raisins, mixed greens, tomato on a flaky croissant

fish tacos 15

market fresh fish, pico de gallo, shredded pepper jack, avocado, lettuce

pastas

lobster mac n' cheese 16

smoked gouda cheese, yellow sharp cheddar cheeses with parmesan bread crumbs

angel hair chicken piccata 12

breaded, pan-fried chicken breast, sautéed asparagus, lemon caper pan sauce

shrimp pappardelle pasta 17

gulf shrimp, roasted tomatoes, peas, lobster cream sauce, garlic crostinis

pasta of the day 16

kids

grilled cheese

+ chips 7

mac n' cheese 7

chicken tenders

+ fries 7

cheese pizza 7

corn dog + fries 7

hamburger + fries 7

add cheese \$0.50

desserts

crème brulee 8

chocolate truffles + seasonal berries 8

new orleans bread pudding + caramel sauce 7

new york cheese cake + raspberry coulis 8

Lucas'

dinner menu

soups

cup | bowl

crab & corn chowder 7 | 11

soup of the day 7 | 11

salads

small | large

add chicken \$5 | add shrimp \$8 | add salmon \$8 | add fresh catch \$9

caesar 9 | 11

chopped romaine, house baked croutons, parmesan cheese, caesar dressing

house salad 9 | 11

mixed greens, cucumber, roma tomatoes, parmesan, sunflower seeds, lemon vinaigrette

buffalo caprese 13

red vine ripe tomatoes, fresh mozzarella, fresh basil leaf, balsamic reduction, garlic oil, tomato confit

baby spinach very berry salad 13

fresh berries, candied pecans, gorgonzola cheese crumbles, raspberry vinaigrette

appetizers

pesto chevre bruschetta 11

pistachio basil pesto, chevre cheese, tomato confit, balsamic reduction

mushroom veronique 13

large button mushroom caps stuffed with red grape, boursin herb cheese, parmesan, bacon

bacon-wrapped scallops 19

U10 scallops wrapped in bacon with sweet chili sauce

asian trio 17

chicken and lemongrass pot-stickers, peking duck spring rolls, shrimp tempura, ponzu sauce, sweet chili sauce, peanut sauce

flatbreads

margherita 13

buffalo mozzarella, roasted tomatoes, fresh basil

garlic shrimp + roasted bell pepper 15

pesto sauce, artichoke hearts, balsamic reduction

wild mushroom & olive 13

roasted wild mushrooms, kalamata olives, crumbled feta, arugula, basil vinaigrette

traditional pepperoni 13

marinara sauce, mozzarella cheese

buffalo chicken 13

chicken, red onion, bechamel, mozzarella and cheddar cheese blend, mild buffalo sauce

sides

chips 4

chef vegetables 5

cheese grits 4

fries 5

mashed potatoes 4

kids

grilled cheese + chips 7

mac n' cheese 7

chicken tenders + fries 7

cheese pizza 7

corn dog + fries 7

hamburger + fries 7

add cheese \$0.50

sandwiches

served with fries, chips or upgrade to a side salad for \$1

parmesan crusted grilled cheese 13

fresh mozzarella, sharp cheddar, avocado, roasted tomato on parmesan-crusted sourdough

market fresh fish sandwich 16

fried, grilled or blackened, lettuce, tomato, onion, key lime tartar sauce on a brioche bun

classic blt 13

applewood smoked bacon, tomatoes, mixed greens with feta cream cheese spread on toasted sourdough **add fried green tomatoes \$1**

pan seared burger 14

half pound angus beef on a brioche bun topped with lettuce, tomato, tomato aioli

small plates

lobster mac n' cheese 18

smoked gouda cheese, yellow sharp cheddar cheeses with parmesan bread crumbs

sesame crusted ahi tuna 18

green papaya, jicama, carrots with pine nut sauce, soy gastrique, pickled ginger

lump crab cake 19

lump crab cake over potato bacon hash, sriracha hollandaise sauce, jumbo asparagus, baby carrots

entrees

stuffed red bell pepper 16

parmesan risotto on a bed of ratatouille, balsamic glaze

petit filet 32

grilled filet, gorgonzola cheese crusted shitake mushroom demi, roasted herb fingerling potatoes, crispy fried shallots, jumbo asparagus, baby carrots

blackened salmon 28

lump crab and vegetable risotto, chevre goat cheese, lemon butter sauce

the gary special 20

panko breaded chicken breast, potatoes au gratin, sauteed asparagus, sriracha butter pan sauce

angel hair chicken piccata 19

breaded and pan-fried chicken breast, sauteed asparagus, lemon caper pan sauce

shrimp pappardelle pasta 26

gulf shrimp, roasted tomatoes, peas, lobster cream sauce, garlic crostinis

lucas' sautéed grouper 32

jumbo lump crab meat, sauteed spinach, lobster cream, mashed garlic potatoes

lump crab cakes 32

lump crab cake over potato bacon hash, sriracha hollandaise sauce, jumbo asparagus, baby carrots

coconut shrimp 19

large coconut breaded shrimp, garlic mashed potatoes, sauteed spinach, sweet chili beurre blanc

braised pork shank 22

braised pork, smoked gouda grits, sauce piquante

desserts

crème brulee 8

chocolate truffles + seasonal berries 8

new orleans bread pudding + caramel sauce 7

new york cheese cake + raspberry coulis 8

cheese + charcuterie

3 cheese plate \$14

served with crackers, baguette, fresh fruit jam, candied pecans, raisins
add proscuitto \$5 | add salami \$3.50 | add chorizo \$3.50
add greek olives \$ | add pickled vegetables \$4

5 cheese plate \$19

served with crackers, baguette, fresh fruit jam, candied pecans, raisins
add proscuitto \$5 | add salami \$3.50 | add chorizo \$3.50
add greek olives \$ | add pickled vegetables \$4

premier lucas' board \$32

an amazing selection of 3 smoked cured meats, 5 gourmet cheeses,
assorted greek olives, pickled vegetables

Lucas' happy hour

Monday - Thursday
3pm • 5pm

Friday & Saturday
10pm • 12am

daily dinner specials

monday:

Burgers & Craft Beer

Purchase a signature burger and
receive a local craft beer for free

wednesday:

Take Me Home

Try our homemade southern fried
chicken with your choice of two sides

friday:

Short Rib Fridays

Osso Bucco short ribs with Au Gratin
potatoes, root vegetables and natural jus

tuesday:

Taste of Lucas'

50% off bottles featured on our select
wine list with an entree purchase

thursday:

Wine Tasting Night

Participate in our \$10 wine tasting
and receive 10% off a single entree

saturday:

Surf & Turf Night

Petit filet + shrimp cooked your way
or a house made crab cake

Lucas' sunday brunch

10 am - 3 pm

Our signature menu items take classic Sunday
brunch to a new beachy level. Enjoy bottomless
mimosas and delicious breakfast specialties.

Let us host your next event!

We welcome large groups and can accommodate private functions.
For more details, please contact Lucas Moore (850) 916-1009.



Lucas'

brunch menu

salads

small | large

add chicken \$5 | add shrimp \$8 | add salmon \$8 | add fresh catch \$9

caesar 8 | 10

chopped romaine, house baked croutons, parmesan cheese, caesar dressing

house salad 8 | 10

mixed greens, cucumber, roma tomatoes, parmesan, sunflower seeds, lemon vinaigrette

buffalo caprese 12

red vine ripe tomatoes, fresh mozzarella, fresh basil leaf, balsamic reduction, garlic oil, tomato confit

baby spinach very berry salad 12

fresh berries, candied pecans, gorgonzola cheese crumbles, raspberry vinaigrette

benedicts

your choice of two sides

lucas' benedict 12

blackened chicken, apple wood smoked bacon, creole hollandaise, poached eggs, english muffins

soundside benedict 14.50

lump crab cake, gulf shrimp, hollandaise, poached eggs, english muffin

cajun benedict 12

grilled andouille sausage, fried green tomatoes, pepper & onions, poached eggs, hollandaise, english muffin

classic benedict 11

smoked ham, poached eggs, hollandaise, english muffin

pancakes

traditional pancakes 8

three large buttermilk pancakes, maple syrup, butter
add chocolate chips or berries \$1

banana foster stuffed french toast 10

french toast infused with banana foster with maple syrup and vanilla ice cream

seasonal berry crepes 11

crepes stuffed with seasonal berries, raspberry coulis, candied pecans, and whipped cream

sides

chips 4

chef vegetables 5

cheese grits 4

home fries 5

fruit cup 5

bacon 5

kids

grilled cheese + chips 7

mac n' cheese 7

chicken tenders + home fries 7

cheese pizza 7

corn dog + home fries 7

hamburger + home fries 7

add cheese \$0.50

eggs

eggs your way 9

two large eggs, toast points and choice of two sides

steak + eggs 16

two large eggs, flat iron steak, home fries, toast points

omelets

your choice of two sides

greek omelet 12

three eggs, onions, roasted tomatoes, spinach, kalamata olives, feta

the lucas omelet 14.50

three eggs, lump crab meat, gulf shrimp, andouille sausage, peppers and onions, roasted tomatoes

the joe omelet 12

three eggs, prosciutto, sharp cheddar

wild mushroom omelet 12

three eggs, wild mushrooms, roasted tomatoes, spinach, herb cream cheese

sandwiches

served with home fries, chips or upgrade to a side salad for \$1

parmesan crusted grilled cheese 12

fresh mozzarella, sharp cheddar, avocado, roasted tomato on parmesan-crusted sourdough

market fresh fish sandwich 15

fried, grilled or blackened, lettuce, tomato, onion, key lime tartar sauce on a brioche bun

classic blt 12

applewood smoked bacon, tomatoes, mixed greens with feta cream cheese spread on toasted sourdough add fried green tomatoes \$1

pan seared burger 13

half pound angus beef on a brioche bun topped with lettuce, tomato, tomato aioli

entrees

lobster mac n' cheese 16

smoked gouda cheese, yellow sharp cheddar cheeses with parmesan bread crumbs

angel hair chicken piccata 18

breaded, pan-fried chicken breast served with sautéed asparagus topped with a lemon caper pan sauce

shrimp pappardelle pasta 24

gulf shrimp, roasted tomatoes, peas with lobster cream sauce and garlic crostinis

shrimp + grits 18

gulf shrimp, creole sauce, gouda grits, sautéed spinach

desserts

crème brulee 8

chocolate truffles + seasonal berries 8

new orleans bread pudding + caramel sauce 7

new york cheese cake + raspberry coulis 8